

Function Breakfast Menu

Pre-Meeting - \$6.00

Fresh Baked Muffins, Danish, Fresh Brewed Coffee, Herbal Teas, & Assorted Juices.

Continental Breakfast - \$8.95

Fresh Baked Muffins, Danish, Coffee Cake, Fresh Fruit, Yogurt, Fresh Brewed Coffee, Herbal Teas & Assorted Juices.

Breakfast Buffet - \$13.95

Fresh Baked Muffins & Danish, Fresh Fruit, Scrambled Eggs, Bacon & Sausage, Homefries
Fresh Brewed Coffee, Herbal Teas, & Assorted Juices.

Brunch Buffet - \$18.95

Fresh Baked Muffins & Danish, Fresh Fruit, Eggs Benedict, Italian Sausage, Bacon, Homefries,
Baked Seafood, Chicken & Pasta, Rice Pilaf, Rolls & Butter, Carving Station.

Please add 23% for tax & gratuity.

Banquet Stations

International Cheese, Fruit & Vegetable Station - \$6.95 per person

A spectacular array of Imported Cheeses, surrounded by Fresh Seasonal Vegetables and Exotic Fruit.

Raw Bar - \$13.95 per person

Oysters, Shrimp Cocktail, Littlenecks on the Half Shell, Mussel Aglio Olio.

Middle Eastern Station - \$8.95 per person

Fresh Baked Meat and Spinach Pies, Hoummos, Goat Cheese in Olive Oil, Artichoke Spinach Dip, Marinated Olives and Fried Lebanese Bread.

Antipasto Station - \$7.95 per person

Assorted Italian cold cuts, Imported Italian Cheese, Roasted Red Peppers, Grilled Eggplant, Pepperoncini, Imported Olives, Imported Dipping Oils with Italian Breads.

Carving Station - \$10.95 per person

Choose one of: Steamship Round of Beef, Black Angus Prime Rib, or Roast Leg of Lamb.

Choose one of: Roast Turkey, Baked Ham, or Roast Pork Loin.

Pasta Station - \$9.95 per person

Pastas: Penne, Farfalle, Tortellini

Sauces: Pomodoro, Pesto Cream, Alfredo, Scampi

Add Proteins \$12.95: Chicken, Shrimp, Scallops, Salmon, Italian Sausage.

Includes Rolls & Accompanied Sauces. Choose 3 or more Stations & reduce total cost by 10% (minimum of 50 people).
Prices may be subject to change.

Function Dinner Menu

Surf and Turf- \$34.95

Petite filet char grilled with jumbo stuffed shrimp laced with a bernaise sauce served with truffled
whipped potato.

Rosemary & Fire Roasted Rack of Lamb - \$32.95

Tender domestic rack of lamb served with wild mushroom au jus, complemented with house vegetable
and garlic whipped potatoes.

Lobster & Shrimp Saute - \$32.95

Fresh lobster meat and shrimp sauteed with garlic, sun-dried tomatoes and kalamata olives in a Pinot
Grigio herb butter sauce with Feta cheese over linguine.

Filet Bordelaise - \$32.95

9 oz. filet mignon grilled to your liking topped with Gorgonzola demi glaze and served with roasted
potatoes and fresh vegetables.

Grilled Sirloin - \$28.95

Black Angus N.Y. Sirloin char grilled and topped with roasted garlic compound butter and onion confit
served with roasted potatoes and house vegetable.

Pan Seared Duck Breast - \$28.95

Pan seared farm-raised duck breast served with a three onion and balsamic marmelade and a vine
ripened tomato crudo.

Tequilla Swordfish - \$28.95

An orange tequilla marinated center cut sword filet, char grilled and topped with a mango chutney,
served with basmati rice.

Salmon Caponata- \$25.95

Char grilled North Atlantic Salmon filet served a top a garden vegetable ratatouille with capers and
kalamata olives finished with lemon butter and served with roasted potatoes.

Mixed Grille - \$25.95

Angus beef kabob with a marinated chicken kabob char grilled and served over rice pilaf
with house vegetables.

Prime Rib - \$25.95

Black Angus Rib Eye slow roasted and served with garlic whipped potatoes and house vegetable.

Chicken Sorrentino - \$25.95

Fresh pan seared boneless chicken and sliced eggplant topped with Fontina cheese and finished with a
plum tomato herb sauce, served over linguine.

Haddock Oregannato - \$25.95

Fresh Haddock filet brushed with an oregano olive oil topped with diced tomato and parmesan seasoned
crumbs, then fire roasted and served with roasted potato and house vegetable.

Angus Tips - \$23.95

Marinated black angus sirloin tips grilled and topped with roasted garlic, caramelized onions and mush-
rooms served with rice pilaf and house vegetable.

Fire Roasted Chicken Ardeo - \$23.95

Boneless chicken breast stuffed with broccoli, mushrooms, almonds and mozzarella cheese, fire roasted
& laced with a supreme sauce, served with roasted potato & house vegetable.

Baked Stuffed Sole - \$23.95

Fresh sole stuffed with a crab meat stuffing and laced with a lobster cream sauce. Served with
pinenut rice and house vegetable

Roast Leg of Lamb - 23.95

Roast leg of lamb served with whipped potato and house vegetable.

Eggplant Rollatini - \$19.95

Flash fried thinly sliced eggplant stuffed with garlic, caramelized onions, spinach, ricotta and pecorino ro-
mano cheeses, fire roasted and topped with a creamy red sauce with fresh herbs and mozzarella cheese.

Fire Roasted Italian Chicken - \$19.95

Italian herb half chicken fire roasted in our stone oven with roasted potatoes and grilled vegetables.

Tuscan Lamb Lasagna - \$19.95

Ground lamb layered with feta cheese, vine ripened tomatoes, fresh herbs and roasted garlic.

Turkey Dinners - \$19.95

Fresh roast turkey, whipped potato, stuffing and butternut squash.

All dinners served with starch & vegetable, salad, chef's dessert and coffee or tea.

Prices may be subject to change.

Please add 23% for tax and gratuities to all prices.

Buffet Menu

Sports Buffet - \$15.95

Garden Salad • Cole Slaw • Penne Pasta • Homemade Meatballs
Roasted Potato • House Vegetable • Fire Roasted Chicken • Rolls & Butter

Italian Buffet - \$21.95

Caesar Salad • Antipasto Platter • Tomato & Mozzarella Salad • Rainbow Rotini Salad
White Rice & Orzo • Cheese Tortellini • Homemade Meatballs
Steak Pizzola • Seafood Primavera • Chicken Piccata • Italian Bread & Butter • Coffee or Tea

Dinner Buffet - \$24.95

Antipasto • Garden Salad • Rainbow Cole Slaw • Pasta Salad
Italian Meatballs, Cheese Tortellini • Hot Vegetable Du Jour • Rice Pilaf
Chicken Ardeo • Baked Seafood • Carving Station • Rolls & Butter • Coffee & Tea

Cruise Style Buffet - \$29.95

Antipasto Platter • Garden Salad • Grilled Vegetable Salad • Tomato Crudo
Pasta Salad with Shrimp • Hot Vegetable Du Jour
Rice Pilaf • Lobster & Seafood Supreme • Crab Raviolis
Chicken Marsala • Carving Station • Rolls & Butter • Coffee & Tea

Cape Cod Lobster Boil - Market Price

Award Winning Clam Chowder (served)

1 1/4 Pound Boiled Lobster (pre-cracked & cut open for easy eating)
Sausage • Boiled Red Bliss Potato • Corn On The Cob • Roast Chicken • Coffee or Tea
Add Steamers (Market Price)

All Buffet selections served with chef's dessert.
Prices may be subject to change.

Hors D'Oeuvres

*per 50 pieces

COLD OPTIONS

Boursin & Prosciutto
Stuffed Artichoke Hearts \$78
Shrimp Cocktail \$75
Walnut Chicken Salad
in Cucumber Rounds \$55
Assorted Canape's \$120
Melon & Prosciutto \$65
Portobello Crustini \$40
Molasses Seared Chicken
with Fig Chutney \$68
Lobster Salad Puffs \$150
Blackened Shrimp Crustini \$120
Smoked Salmon \$100
Vegetable Grape Leaves \$40
Scallop Ceviche in Cucumber \$95
Pork Brochette with Coconut \$60

Prices may be subject to change.

HOT OPTIONS

Crab Cakes \$95
Chicken Wings \$40
Chicken Teriyaki Skewers \$50
Sesame Beef with Peanut Sauce \$50
Oyster Rockefeller \$115
Stuffed Mushrooms \$55
Spanikopita \$65
Scallops & Bacon \$125
Lamb Stuffed Grape Leaves \$50
Grilled Shrimp with Mango
Ginger Dipping Sauce \$98
Clams Casino \$100
Mini Mediterranean Meatballs \$45
Mini Italian Meatballs \$45
Mini Lebanese Meat Pies \$45
Mini Lebanese Spinach Pies \$45

A HISTORY OF

Quality

The Jamiel Family has been hosting private events for over 25 years, making any one of our Ardeo locations a perfect place for your next function. Please feel free to choose from these sample menus or let us custom design a special menu to suit your needs. Call today to set up a personal consultation or to find out how Ardeo can help you plan your next event!

ARDEO

FUNCTION MENUS 2009

Mediterranean Taverna

Union Station Plaza
23 V Whites Path • South Yarmouth, MA
508.760.1500

on Main

644 Main Street • Hyannis, MA
508.790.1115

Ardeo at Waterplace

1 Waterplace Park
Providence, RI
401.351.1400

Grille at Kings Way

64 Kings Circuit • Yarmouth Port, MA
508.362.7730

Tuscan Tavern

280 Underpass Rd • Brewster, MA
508.896.4200

www.ardeocapecod.com